





## ENTRANTES STARTERS

Jamón ibérico de bellota- 100 gr. Iberian "bellota" ham – 100gr		24.00€
Caviar de esturión de Riofrío ecológico- 30 gr. Organic sturgeon Caviar from Rio Frío- 30 gr.	  	90.00€
Caviar de esturión de Riofrío clásico- 30 gr. Classic Sturgeon Caviar from Rio Frío- 30 gr.	  	85.00€
Ensalada mediterránea de crema de queso y gelée de tomate con vinagreta de albahaca Mediterranean salad of cream cheese and tomato gelée with basil vinaigrette	  	16.00€
Mazamorra de almendra con uvas y helado de almendra cruda Almond "Mazamorra" with grapes and raw almond ice cream	    	16.00 €
Remojón Granadino con bacalao en dos texturas con encurtidos y naranja Typical "Remojón Granadino" with cod in two textures, pickles and orange	  	16.00€
Foiecamole de la Costa Tropical con yogurt y frutos rojos Foiecamole from Tropical Coast with yoghurt and berries	    	18.00€
Sopa cítrica de cilantro, corvina y rábano fresco Citric soup of coriander, seabass and fresh radish		22.00€
Pulpo seco con salteado de setas y consomé de trucha Dry octopus with mushrooms sautéed and trout broth	   	20.00€
Envoltini de rabo de toro con sus callos y espuma de huevo frito Oxtail ravioli with "callos" & fried egg foam	    	18.00€
Sopa de maimones al ajo negro con pan crujiente y yema curada Black garlic "maimones" soup with crusty bread and cured yolk	  	15.00€
Arroz rojo con quisquillas de Motril y su pegaíllo Red rice with "quisquillas" (shrimps) from Motril and its stuck-pot	    	20,00€
Salteado de marisco de la costa con caldo de hinojo y almejas Sautéed seafood from the coast with fennel broth and clams	   	20.00€
Mollejas de cordero lechal glaseadas con butifarra de langostinos Glazed lamb sweetbreads with prawn botifarra	   	18.00€

## PESCADOS FISH

Cazuela de araña con fideos de azafrán y guisante líquido  
Spider fish casserole with saffron noodles and liquid pea

    22.00€

Esturión lacado con cremoso de batatín  
Sturgeon lacquered with cream of sweet potato

   24.00€

Salmonete de Almuñecar frito con sopa de plancton  
Fried red mullet from Almuñecar with plankton soup

  22.00€

Zalamandroña de corvina confitada y crema de arencas  
"Zalamandroña" (pumpkin ratatouille) of seabass confit and herring creme

   24.00€

## CARNES MEAT

Cordero segureño con aceitunas verdes y velo de leche de cabra  
"Segureño" lamb with green olives and veil of goat's milk

  22.00€

Faisán a las especias en dos servicios  
Pheasant to spices in two services

   24.00€

Cochinillo confitado con empedraíllo albaicinerero  
Piglet confit with "empedraíllo from Albaycin" (beans and rice stew)

  24.00€

Lomo de vaca Pajuna de Sierra Nevada con berenjena asada  
Fillet of Pajuna beef from Sierra Nevada with roasted aubergine

26.00€

Carrillera ibérica con polvo de chorizo y patatitas de la Vega  
Iberian pork cheek with chorizo powder and little potatoes from "la Vega"

   24.00€

Precio Servicio de Mesa Service and Cover Charge 5.70 €

Incluye degustación de panes y aceites, snacks, aperitivos y petitfours

Included bread and oil degustation, snacks, appetitive and petitfours

Chef-Gerente: Juan Andrés Morilla

Jefe de Cocina: Rafa Arroyo · Maître y Sumiller: Marco Cantini · Sumiller: Mónica Quirós

Mediodía Midday: 13:30h-16:00h · Noche Evening: 19:30h-23:30h

10% IVA incluido 10% Tax included

## LEYENDA ALÉRGENOS



CONTIENE GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS SECOS



APIO



MOSTAZA



GRANOS DE SÉSAMO



DIÓXIDO DE  
AZUFRE Y SULFITOS



ALTRAMUCES



MOLUSCOS

## GRANADA GASTRONOMIC MENU

Tree of black olives with Sacromonte EVOO Selection

Welcome snack

“Rebujito” discovery in the city of the Alhambra

Snacks

Aubergine blini with honey caviar

Arabica coffee biscuit, curry cream and licorice

Al-Andalus World

Falafel fried in tempura with yogurt

Little chicken “pastela moruna” with plum and dates

Cous-cous tablet with mint

The menu begins

Almond “Mazamorra” with grapes and raw almond ice cream

Typical “Remojón Granadino” with cod in two textures, pickles and orange

Red rice with “quisquillas” (shrimps) from Motril and its stuck-pot

Black garlic “maimones” soup with crusty bread and cured yolk

Spider fish casserole with saffron noodles and liquid pea

“Zalamandroña” (pumpkin ratatouille) of seabass confit and herring creme

Pheasant to spices in two services

Fillet of Pajuna beef from Sierra Nevada with roasted aubergine

Desserts

Alpujarra: Cheese and honey from Granada

Generalife: Coconut “Sultana”



This menu can be harmonized with wines specially  
selected by our sommelier: 30 euros

## CLAUSTRO SENSATION MENU

Tree of black olives with Sacromonte EVOO Selection

Welcome snack

“Rebujito” discovery in the city of the Alhambra

Snacks

Aubergine blini with honey caviar

Arabica coffee biscuit, curry cream and licorice

Al-Andalus World

Falafel fried in tempura with yogurt

Little chicken “pastela moruna” with plum and dates

Cous-cous tablet with mint

The menu begins

Foiecamole from Tropical Coast with yoghurt and berries

Citric soup of coriander, seabass and fresh radish

Dry octopus with mushrooms sautéed and trout broth

Sturgeon lacquered with cream of sweet potato

Oxtail ravioli with “callos” & fried egg foam

“Segureño” lamb with green olives and veil of goat's milk

Dessert

La Vega: Coriander crème caramel with sweet tomato and thyme ice cream



This menu can be harmonized with wines specially  
selected by our sommelier: 20 euros

This menu will be served to all the dinner guests

Included: bread and oil degustation, snacks, aperitive and petitfours

Chef Executive-Manager: Juan Andrés Morilla

Head chef: Rafael Arroyo · Maître and Sommelier: Marco Cantini · Sommelier: Mónica Quirós

Midday: 1:30 p.m. - 4:00 p.m. · Evening: 7:30 p.m. - 11:30 p.m.

10% TAX included



JUAN ANDRÉS MORILLA